



ELECTRIC FRYER

8 liter / 2x8 liter

Modelnr.: *688.008 / *688.208
and (with faucet) *688.808 / *688.828



USER'S MANUAL

In order to making full use of functions of this product and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

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WARNING!

Any refitting and wrong installation, adjustment and maintenance can lead to property loss and injuries.

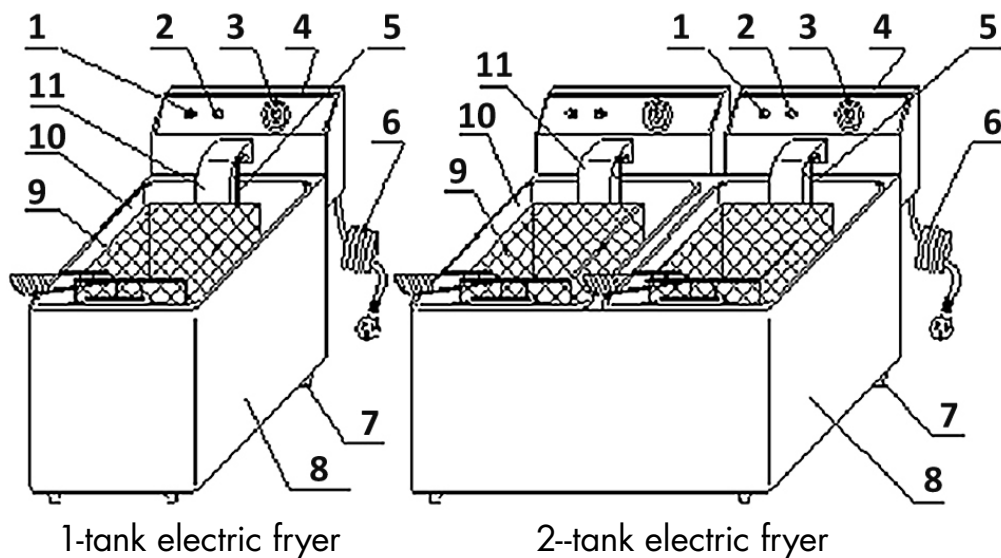
Please contact the supplier if you need to adjust or maintain it and all these should be done by authorized professionals.

Do not put flammable liquid, gas or other object around the product because of the safety reasons.

The shell of this machine must be grounded for safety sake. If the oil level is below the minimum indicated level there is a danger of fire.

The design of this product is new and the function is stable. It has features of beautiful appearance, reasonable structure, easy operation, constant temperature control, fast heating and saving oil and energy. It can cook, fry and warm food. It is an ideal assistant and first choice for cooking.

1. STRUCTURE



- 1 - Power indicator
- 2 - Heating indicator
- 3 - Temperature controller
- 4 - Electric box
- 5 - Electric heating tube
- 6 - Power tube

- 07 - Rubber foot
- 08 - Lower box
- 09 - Frying basket
- 10 - Oil pot
- 11 - Protecting board for electric heating tube

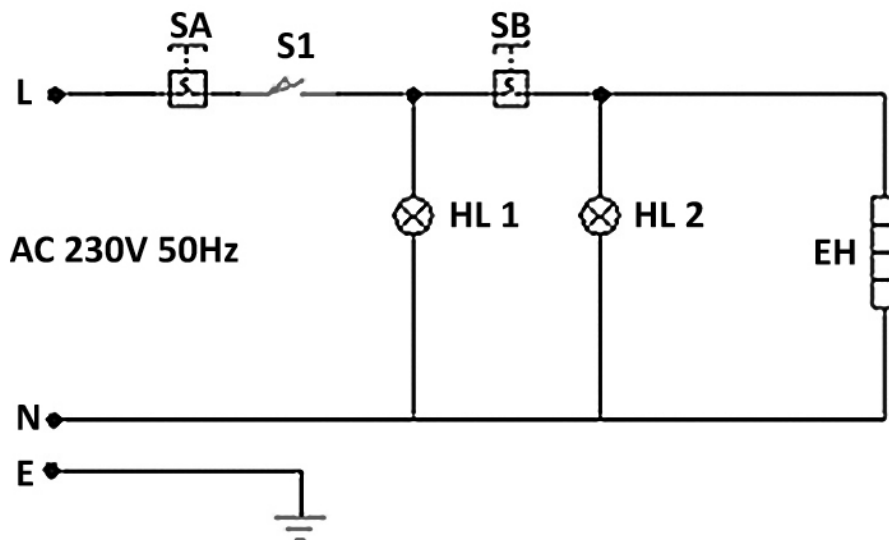
FUNCTIONS AND FEATURES

- A** There are two kind of Electric Fryer: 1-tank fryer and 2-tank fryer. 2-tank fryer can fry two kinds of different food simultaneously in case of mixing the smell.
- B** The requested frying temperature can be set up by using temperature controller. Current frying status is shown by power and heating indicators.
- C** When the oil temperature exceeds limited temperature, the power will be cut off automatically (you can reset the device manually).
- D** Micro-switch starts work as soon as the electric box is lifted up. It cuts off the power to ensure operating personnel safety in case of risk of electric shock.
- E** The handle of frying basket can be folded and dismantled. It has a stainless steel oil tank with calibration mark of oil level. It is easy to operate, clean, transport and store.
- F** In order to clean the electric heat tube and oil pot, the protecting board needs to be removed first.

2. SPECIFICATIES

Name	1-Tank fryer	Name	2-Tank fryer
Model	8 liter	Model	2 x 8 liter
Voltage	~230V, 50Hz	Voltage	~230V, 50Hz
Power	3250W	Power	2 x 3250W
Pan	1	Pan	2
Dimension	240×300×200 mm	Dimension	240×300×200 mm
No. of oil tank	8 liter	No. of oil tank	2 x 8 liter
Basket	1	Basket	2

3. DIAGRAM ELEMENT UNIT



S1 - MICRO-SWITCH

SA - HEAT BREAKER

EH - ELECTRIC HEATING TUBE

HL1 - POWER INDICATOR

HL2 - HEATING INDICATOR

E - EARTH OF CASE

SB - TEMPERATURE CONTROLLER

4. INSTRUCTION

- 4.1 Check if the installation of power supply is normal, and make sure the supplied voltage is the same as the using voltage.
- 4.2 The amount of oil should be kept at the level indicated by marks in the internal oil pot – “MAX” shows the maximum allowed amount of oil, “MIN” shows the minimum requires amount.
- 4.3.1 Plug in the machine into power supply, the green power indicator is on.
- 4.3.2 To set the needed temperature, rotate the temperature controller clockwise. The red point at the controller shows chosen temperature level. After moving the controller, the yellow light indicator turns on and green turns off. It means that electric tube is working and the temperature of oil in pot is rising.
- 4.4.1 As soon as the oil temperature reaches the requested level, temperature controller will cut off the power. The yellow indicator turns off and green turns on.
- 4.4.2 When the temperature of oil is lower that chosen level, temperature controller will automatically restart the heating process. The yellow indicator turns on and the green one off.
- 4.4.3 To keep oil temperature constant at the requested level, temperature controller will repeat this process.
- 4.5 Before putting the cover on the pot, make sure that there is no water on it in case of potential water drops into pot and oil splashes.
- 4.6.1 The enclosed frying basket for frying small food. There is hook and handle on the basket.
- 4.6.2 Soak the basket into oil when operating. When the frying is finished, lift the basket and hang it in the front notch of pot to filter out oil.
- 4.6.3 After working, please rotate the temperature controller counter-clockwise to the limit position and cut off power for safety sake.
- 4.6.4 Pour the old oil out of the pot when the oil temperature drops to normal.
- 4.6.5 Cut off the power, then put an oil tray under the oil drain and open the drain valve to pour oil into the oil tray.
- 4.6.6 To make sure that the stove is safe and durable, user should clean dreg of oil pot and filth of electric heating tube in order to keep the oil pot and electric heating tube clean.
- 4.6.7 The partition board of oil pot is designed for protecting electric heating tube. Put the partition board into the oil pot when frying food.
- 4.6.8 There is temperature in electric box. The moving temperature is 230°C; reset temperature is less 170°C.
- 4.6.9 Out of the fryer shell there is a “reset button for overheating”. The safety mechanism starts to work when the temperature is too high. Press the button to restart. If heat cut-off mechanism works will cut off the heat again and again, ask professionals to check and repair the fryer.

5. NOTES FOR INSTALLATION

- ♦ The using voltage for this equipment must be the same as the supplied voltage.
- ♦ User should install a suitable power switch and breaker switch near the fryer.
- ♦ At the back of the equipment is the ground bolt. Please connect the ground wire in compliance with the safety regulations reliably with copper cable of no less than 1.5 mm².
- ♦ Before start using, check whether every connection is formed, voltage is normal and ground connection is safe.
- ♦ The temperature around the fryer should not exceed 300°C in order to prevent hot oil from splashing and cause fire.
- ♦ The installation of this stove must be done by professional technicians.

NOTICE

- ♦ This equipment must be operated by trained cook or professionals.
- ♦ Do not refit it! The of this product will cause serious accident.
- ♦ Do not clean the product with a water jet or soak electric box into water to clean.
- ♦ Water can conduct electricity so the product may cause electric-shock accident by electricity leakage.
- ♦ High temperature will cause scald. When fryer is in use and before or after being used, do not touch directly body of trunk and chamber of top truck because of high temperature.
- ♦ Do not use another power supply with different voltage.
- ♦ Do not use main switch that is not coordinated with safety regulation.
- ♦ When thunder and lightning is closing, user should shut off main switch to avoid appliance being damaged by lightning strike.
- ♦ Do not use hard and sharp object to manipulate with the surface of fryer body and the surface of oil pot.
- ♦ Hands should be dried before installation of the fryer and the plug and switch should be dried before connection.
- ♦ The installation and maintenance of electric circuit should be carried out by professional technicians.
- ♦ If power cord is damaged, user should ask professional technicians to repair the malfunction. Careless handling may cause property loss, serious injury or death.

6. TROUBLESHOOTING

Troubles	Possible Causes	Recommended Solution
1. The machine is plugged in to the power supply, power indicator is not on and the machine is not working.	1. Plug is not inserted well. 2. Micro-switch contacts not well.	1. Remove the plug. 2. Adjust the limit distance of micro-switch
2. Heating indicator is not on and temperature is not rising.	1. Connection of electric heating tube is loose. 2. Heating tube is burned	1. Firm two sides of electric heating tube and screw. 2. Change the electric heating tube.
3. Power indicator is on but the temperature is not rising.	1. Temperature controller is burned.	1. Replace temperature controller.
4. Temperature control is normal but indicator is not on.	1. Indicator is burned.	1. Replace indicator.
5. After circuit heating, electric heating tube is not heated.	1. Temperature limiter safety mechanism works.	1. Reset "over heating protecting button" manually.
6. Temperature control can not be controlled.	1. Temperature limiter malfunctions.	1. Replace temperature limiter.

Problems mentioned above are just for reference. If any other errors occur, please stop using immediately and seek for professional help.

7. TRANSPORTATION AND STORAGE

During transportation, the machine should be carefully handled and prevent from shaking. The packaged machine should not be stored in the open air. It should be put in a ventilated warehouse without corrosive gas. It should not be put upside down. If it is necessary to store it in an open air temporary, protection against raining is needed.

8. CLEANING AND MAINTENANCE

- A** Cut off the power supply before cleaning in case of accident.
- B** Do not use wet towel with non-corrosive cleanser to clean the fryer. Direct washing by water is not allowed in case of any damage to the machine functions.
- C** If do not use it at any time, please turn off temperature controller and main switch.
- D** During longer periods between using the machine it should be carefully cleaned and stored in a ventilated warehouse without corrosive gas.

9. DAILY CHECK

Everyday check of machine functions is essential for its proper work.

Before use Whether the machine is tilted?

Whether the power cord is old, broken or damaged?

Whether the control panel is damaged?

After use Whether there is strange or unusual smell?

Whether the upper and lower module plate cannot be heated at the same time?

Is there any strange voice or is the machine fails to work while it's lifting?

WARNING!

*** THE MACHINE HAS TO BE CHECKED EVERY DAY.**

*** EVERYDAY CHECK OF THE PRODUCT CAN AVOID SERIOUS ACCIDENT.**

*** THE TEMPERATURE AROUND THE MACHINE SHOULD NOT EXCEED 300°C.**

*** IMMEDIATELY STOP TO WORK WITH THE MACHINE IF YOU FEEL THAT THERE ARE SOME PROBLEMS IN THE CIRCUIT OR MACHINE.**

ASK THE SPECIAL TECHNICIANS TO CHECK AND MAINTAIN THE MACHINE AS SOON AS POSSIBLE.